

Fashionable Summer Wrap Copyright, 1899, by S. M. Baldwin, designed by Maison Ville de Bombay of Paris.

PARIS, June 26.—Under the burning rays of the July sun it seems, indeed, a stretch off imagination to think of wraps to ward off errant breezes, and yet the wise virgin of the season's wraps and the materials end ployed are novel, as well as beautiful. In accordance with the present rage for elaborate handmade decorations, a novelty in that line will appeal to refined taste, particularly as it permits the communication in the will expect the will be a special to the will be a special with a special with the will be a special with a special

## Mary J. Lincoln in New York Herald.

All labor in the preparation of food which does not tend to make the food more digestible or which is done solely to give variety or novelty, or to cater to an unnatural appetite, is unprofitable. We would lessen our work greatly if we should cease making mixtures of food materials that require the expenditure of great digestive power, and also much time and labor in their prep-

why should we take anything so simple or delictious as a properly roasted or boiled chicken, and expend time and labor in chopping it, mixing it with so many other things that we cannot detect its original flavor, then shaping, egging and crumbing and making it indigestible by browning

We have in wheat, in milk, and in eggs We have in wheat, in milk, and in eggs all the substances needed to sustain life. Why should we sift out all the mineral and nitrogenous parts of the wheat and use only the starch, as we do in our bread made from line flour, when we might have the perfect food which nature prepared for us if we would use the whole grain (with the exception of its outer coat of silica), either coarsely ground in the form of whole wheat mush or linely ground in the form of whole wheat flour?

Butter and cream are the most whole-

of whole wheat flour?

Butter and cream are the most wholesome forms of fat, and are necessary to a
perfect diet; and fat is digestible when
taken by itself or when it is not closely enweloned in starch or when it is not closely enloped in starch, or when not subjected so great a degree of heat as to-change it

into acid and acrid substances.

Pure sugar taken in suitable quantities is easily digested, and enters quickly into the circulation, giving us its carbon for warmth.

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Eggs eaten raw or properly prepared, that is, cooked at only a moderate degree of heat, are palatable and easily digested, but when hardened by intense heat, they become difficult of digestion.

Now, why should we overtax our muscular strength by beating butter, sugar and eggs together, mixing them as cakes, or rolling and frying them as doughnut, when these same perfect food substances might be as palatable if prepared with far less labor? Why should we subject food materials to the intense heat necessary to cook them when prepared in these compounds, when less heat would suffice if they were more simply prepared? Or, why make them indigestible by uniting so closely substances which must be digested separately; or by overheating the albumen and scorching the sweet globules of fat, or entangling them in starch and albumen? Such a waste of time and energy is as unjustifiable as is the cutting of cloth into gether, for the sake of having one plees made up of 1,425 little ones.

Why will women be so foolish? I cannot say, unless it be that we are still slaves to the ways of our mothers and grand-

mothers, and dare not keep house without our crocheted or patchwork quilts, and fill for covering.

our pantries with an unlimited supply of cakes, gingersnaps, cookies, wafers, tarts, doughnuts and pies, and dare not invite a friend to luncheon without serving cro-quettes, patties and some novel ice or

ream.

Possibly you may say, "But you are a teacher of cookery, and in your books you teach us how to make a great many elaborate and difficult dishes, and yet now you are condemning them." No! not entirely.

Those who can afford to buy these ex-

Those who can afford to buy these expensive materials and to hire a cook to make them into fanciful dishes, or who have plenty of time and strength to give to such work, and whose habits in other respects are such that their digestive organs will not be overtaxed by a diet of this kind, may have these dishes if they please, and so must be taught to make them. But all other persons should avoid them.

them. But all other persons should avoid them.

I have for a long time felt that, instead of teaching women who are already overworked, and especially young housekeepers, how to prepare elegant dinners of many courses, and urging them to compete with chefs and caterers, ishould spend more time and thought in trying to show them the importance of preparing essential dishes perfectly, and the advantages of greater simplicity in our daily living. That is why so many of my menus have seemed simple or plain as compared with the prevalent fashion.

We no sooner begin to enjoy the fresh fruits of summer than we have to think of the ways of keeping the surplus for future use.

It adds greatly to the ease of this work,

Use pure granulated sugar; avoid that with a bluish tinge.

Do not use tin, iron or brass utensils, and avoid anything that will savor of undersities.

cleanliness.

It is mistaken economy to put in even one speckled or partly decayed berry or bit of fruit, for the germs of decay may extend further than your cutting and spoil

the whole.

Use the fruit as soon as possible after

Use the fruit as soon as possible after gathering. "From the vine to the kettle" is as true of this department of cookery as of green geas and sweetcorn. Fruit is better a little underripe than overripe, and should be gathered in fair weather, and be washed very carefully but thoroughly. Wash cherries, remove all imperfect fruit and stems, and stone them or not as you prefer. Allow three-fourths pound sugar to one pound of stoned sweet cherries, equal weight if sour cherries, and one-half pound if cherries are not stoned. Put the sugar, with water enough to dissolve it, on to boll and remove the seum. Put in the cherries and boil fast from three to five minutes, keeping the fruit under the syrup. Meanwhile, have the jars filled with warm water, standing on trivets or folded towel, in a deep pan of water, and heat gradually to the boiling point.

deep pan of water, and heat gradually to the boiling point.

When ready to fill them, turn out the water, skim out the cooked fruit and fill jars three-fourths full. Wipe top and put on rubbers which have been quickly scalded. Let the syrup boil down until there is just enough to fill the jars. Fill to overflowing, run a long silver knife around the jar to remove air bubbles. Add boiling water if syrup runs short, put on the scalded covers and screw tight or turn scalded covers and screw tight

scalded covers and screw tight or turn down the clamp. Remove from the water, wipe and tighten screw when cold or in-vert and see if they are airtight. Rhubarb may be canned the same as cherries; cut in inch lengths without peel-ing; allow three-fourths pound sugar to pound of fruit. Scald quickly; ill jars and seal. Do not make jelly of rhubarb until September. September.
Allow one-half cup granulated sugar to

Allow one-half cup granulated sugar to each pound of raspherries. Pick over the fruit and lay aside the largest and firmest berries; mash the remainder and put on to boil until the juice will flow freely. Press through cheesecloth and add the sugar to this juice. Bring the syrup to boiling and put in the berries; boil fast about three minutes. Do not stir them, but press them down under the syrup. Skim them out into the sterilized jars; fill to overflowing with syrup and seal.

One of the newest fads is the collecting One of the newest fads is the collecting of belt buckles from different parts of the world as souvenirs. Travelers can pick up curious coins in odd places, and many bits of fine silver and gold are found in old junk shops and pawnbrokers shops. Uncut jewels are seized upon and set in unique designs, and each of these tells its story to the owner and forms the subject for interesting tales. interesting tales.

WOMEN'S CLUBS. \*\*\*\*\*

The Ottawa Chautauqua will hold its annual assembly in Forest park from July 17 to 28, inclusive. A full programme has been issued which furnishes entertainment

The T.P. M. Club, of Manhattan, Kas.,"
writes Mrs. J. S. Cooper, "was started in 18%, for the purpose of studying English literature. At first there was no attempt at organization, just a few ladies meeting for mutual improvement. As the club of Mrs. Yandevirt, it was found expedient to frame a constitution and become a club. "The T.P. M. Club is now an assured fact, and the course of studying expedient to frame a constitution and become a club. "The T.P. M. Club is now an assured fact, and the course of study pursued has been of great benefit to the members. Lent. the club studied Roman history and Greek mythology regularly with lighter topics for diversion."

"The Club. was so unfortunate this year as "The Club. was so unfortunate this year and literature: child nature and ocasionally a health topic. Meeting every week and literature: child nature and ocasionally a health topic. Meeting every week of the coming year will be United States history and literature: child nature and ocasionally a health topic. Meeting every week of the so or rich tes sik is certain the complex of the com

May.
With all this every department did much

With all this every department did much comparative study.

During the last year the new department of "Household" has been added to the club and will begin active work in the fall.

The officers of the Sorosis for the coming year are as follows: Mrs. Gertrude H. Clarke, president: Mrs. Annie M. Stewart, vice president: Miss Annie C. Vaughan, treasurer, and Mrs. Agnes O'Day Crawford, secretary.

One of the numerous departments of the W. C. T. U. is the peace and arbitration department. This interests itself in the establishment of peace throughout the world and seeks to make its influence felt among members of boards of arbitration who seek to settle difficulties arising between man and man. The world and national superintendent of this department is Mrs. Hannah J. Bailey, of Winthrop Center, Me. Mrs. Ella V. Russell. of South Greenfield, is the department superintendent for the state of Missouri. The department is greatly interested in the work of the peace commission now sitting at The Hague, and though it is not strictly the work of a state superintendent Mrs. Russell wrote to the peace commissioners expressing the feelings of the Missouri W. C. T. U. workers in regard to the war and its outcome. In reply Mrs. Russell has just received the following: One of the numerous departments of the

In reply Mrs. Russell has just received the following:
International Conference at The Hague, Commission of the United States of America, May 23, 1859.

Mrs. Ella V. Russell, South Greenfield, Mo. Dear Madam:—I am instructed by the American commission to the peace conference, now in session in this city, to acknowledge the receipt of your favor of May I, and to thank you and those whom you represent for your kind words of sympathy and encouragement in the great work upon and encouragement in the great work upon which we are now engaged. I am, madam,

yours very respectfully. FREDERICK W. HOLLS, Secretary. FREDERICK W. HOLLS. Secretary.
The peace and arbitration had its origin in Ohio, where it became one of the departments of the W. C. T. U. work in 1885. Mrs. Hannah W. Zanesville, who laid the first proposition before the state convention, was elected the first superintendent of the department. It became one of the departments of the national work at the next national convention, where Mrs. Henrietta L. Monroe, at that time president of the Ohio W. C. T. U., was elected the first national superintendent. Frances E. Willard was president at this meeting.

An interesting question was settled at a recent meeting of the women lawyers of New York city, who have just formed themselves into a club. This was "Who was the first woman lawyer in America?" The decision was rendered in favor of Myra Clark Gaines, of Maryland, who was associated with one of the most interesting lawsuits the country has ever known.

Myra Clark Gaines was not a member of the bar, but by her own indomitable persistence the property which her father had willed away from her was the subject of law suit after law suit, the last of which was not settled until after her death. She was horn in Philadelphia in 1806. Her father had begun life as a trader among the Indians, but soon after the birth of the little daughter he removed to New Orleans.

Soon after he forsook the mother and child, and formed an alliance with another woman. When he died he left all his property, which had accumulated marvelously, to his mother and the city of New Orleans. The law suits that followed later were to recover that given to the city.

In 1822 Myra Clark married W. W, Whit-An interesting question was settled at

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Whenever possible, the hair should be arranged to cover the ears. So very few women have ideal ears that it is dangerous to risk giving them prominence. Brushing the hair back severely from the ears is nearly always ugly, and it is a fortunate style which allows the little love locks to curl around the face.

To keep the hair waving these midsummer days is a question which well may puzzle the summer women. A French hairdresser has solved the problem, and for the last two summers his customers have been only

has solved the problem, and for the last two summers his customers have been only those who visited him for his waves. His secret exposed is this: The hair was first wet with alcohol and allowed to dry. It was then brushed quickly over with a brush dipped in rich perfumery, the best extracts being used. The customer could take her choice of her perfume, rose and violet being the most popular.

Then, while the hair was still damp, the tongs were applied. The tiny tongs were tongs were applied.

tongs were applied. The tiny tongs were used first, but they were gradually exchanged for larger ones until a size as large changed for larger ones until a size as larger changed for larger was used. In this way as a silver quarter was used. In this way natural waves were imitated, small near the natural waves were imitated, small near the natural waves were instantiated. face and large as the hair grew longer, hairdresser held each wave one whole ute, or long enough for the patron to c sixty. As the tongs were slipped out they left behind them a hard, stiff wave which was warranted to lie in place three days, no matter how hot the weather.

# DIMPLED CHINS.

Their Sudden and Marked Increase the Result of a Painless Surgical Operation. Have you noticed the increase in dimpled

No? Well, look for them for a while, count them and be amazed at the number. They are not natural; oh, dear, number. They are not natural; oh, dear, no; but are they less attractive on that account? They are secured without any pain worth mentioning and placed where ever the fair patients desire them. I heard a woman, whose charms have been heightened by one of these seductive little hollows, describe the process. She said that the operator fixed a small glass tube over the spot she indicated, and applied his lips to the other end of the tube, simply sucking out the air, that was all, for cocaine had been applied before the process was begun. The piece of skin sucked into the tube was tied with a piece of silk, again covered with cocaine and the extreme point cut away with very sharp selssors. It left a little silver cone inverted over it to mark the center. The result is the dimple. Please let me say that I am not advocating this operation, only describing it as a subject of curiosity. curiosity.

## Girls' Birth Month. According to an old astrological predic-

According to an old astrological prediction:

If a girl is born in January, she will be a prudent housewife, given to melancholy, but good tempered.

If in February, a humane and affectionate wife and tender mother.

If in March, a frivolous chatterbox, somewhat given to quarreling.

If in April, inconsistent, not intelligent, but likely to be good-looking.

If in May, handsome, and likely to be happy.

of novelty, and extravagant,

HELP TO HAPPINESS.

for Women-More Care in Choosing.

The Others Chemistra will belief her production of many of the control of the con In the current quarterly issue of Munici-

ver. It comes in many different shades, the devices harmonizing with color; then there are the "regiment" shades, the paper representing the colors of the different arms of the service, and also the navy. envelopes correspond with the paper

## THE CHAPERONE'S WING.

Effect on Marriage of Model Lodgings When It Should Shelter Society's Fledglings at Fashionable

Gatherings. Great as is the independence enjoyed by

Summer Stationery.

There is always a great demand for novelties in stationery, many purchasers requiring something new every time they buy. Among the latest in this line is a high-class paper decorated with the popular bowknots, fleur de lis or four-leaf cloyer. It comes in many different shades, and then did his weekly clothes washing, and then did his weekly clothes washing. and then did his weekly clothes washing, having it on the line to dry before many of the people in the town were up. At 9 o'clock he went downtown and bought articles for dinner, and while cooking the landlord amused himself scrubbing the floor of the hotel office.



GINGHAM HOUSE GOWN FROM HARPER'S BAZAR

If in April, inconsistent, not intelligent, but likely to be good-looking.

If in May, handsome, and likely to be haopy.

If in June, impetuous, will marry early and be frivolous.

If in July, passably handsome, but with a sulky temper.

If in August, amiable and practical, likely to be much liked.

If in September, discreet, affable and much liked.

If in October, pretty and coquettish, and likely to be unhappy.

If in November, liberal, kind, of a mild disposition.

If in December, well-proportioned, fond of novelty, and extravagant.

A very pretty model, and one originated for Harper's Bazar with a view to providing an artistic and comfortable gown for large figures, is that of the gingham house gown shown on this page. The front of the gown hits smoothly over the shoulders, and has shaped underarm gores and the foot of the skirt as the segin under the revers are attached to the skirt about four inches below the waist line, and stitched to a depth of twelve inches, after which the pleat falls for the skirt, about four inches below the waist line, and stitched to a depth of twelve inches, after which the pleat falls of the skirt, an obvious advantage for stout figures. The back of the gown has a pretty curving yoke, into which are fitted two wide box pleats that exactly meet.

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If in October, pretty A very pretty model, and one originated | under the center point. Under the yoke the